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UNITED STATES DEPARTMENT OF AGRICULTURE

FOOD-DISTRIBUTION ADMINISTRATION

FRESH FRUIT AND VEGETABLE INSPECTION SERVICE

MARKET INSPECTION OF PEANUTS

INTRODUCTION

(1) The early slave ships carried peanuts from South America to Africa. Thence they were brought to this country along with slaves from Africa during the Colonial days. In the past century the peanut has experienced a rapid growth in acreage and production. It has been widely known in the United States for 75 years. Before the Civil War the cultivation of the large-podded variety was restricted to a small portion of eastern Virginia. During the War almost every army occupied that section of Virginia at some time. At the end of the War, the soldiers carried a knowledge and appreciation of the peanuts to their homes.

(2) For more than 20 years, peanuts have been one of the leading money crops in many of the Southern States. In the early years it was produced exclusively for roasting in the shell and for feeding to hogs. Today the majority of the crop is used in the manufacture of some by-product, such as peanut butter, and crushing for oil which reaches the public in the form of vegetable shortening, vegetable cooking fats, oleomargarine and salad oils. However, there are still large quantities used in the salted form, roasted in the shell, and in the manufacture of peanut candy.

(3) It is very important that each inspector become familiar with the instructions in this circular, U. S. Grade specification, their interpretation, and keep informed regarding the most recent changes in inspection policies. Inspectors should not rely on memory for the size screen to be used nor the tolerance that should apply but should refer to the grade in question.

SETTLEMENT OF DISPUTES UNDER RULES OF SOUTHEASTERN
PEANUT ASSOCIATION

(4) In order that the inspectors may realize the importance of making close determinations in the inspection of peanuts, the following information relative to the importance of the Government inspection certificate in the settlement of disputes is given.

(5) In Rule 4-2 Section 4, of the Official Rules of the Southeastern Peanut Association, the following provisions are made:

Shelled Spanish Peanuts not coming up to contract quality shall be of good delivery if within the following limitations:

	<u>No. 1 Shelled White Spanish Peanuts</u>	<u>No. 2 Shelled White Spanish Peanuts</u>
Splits	4%	
Unshelled or damaged	1-1/2%	3%
Foreign material	1/4%	1/2%
Shrivels	4%	
Other varieties	2%	2%
Noticeably discolored (of which 1/2 of 1% may be badly discolored)	2%	
Small pieces and small shrivels		12%

But the contract price shall be reduced for each one percent and proportionately for each fraction of one percent in excess of the grades stipulated in Rule 4-2, Sec. 1 to 2, both inclusive as follows:

No. 1 Shelled White Spanish Peanuts

1/2 percent for each excess 1 percent in splits. 3 percent for first 25 points of excess unshelled or damaged, remainder of excess at 7 percent. 6 percent for each excess 1 percent in foreign material.

1/2 percent for each excess 1 percent in other varieties.
3/4 percent for each excess 1 percent in shrivels.
2 percent for each excess 1 percent in badly discolored skins.*

1 percent each excess 1 percent in noticeably discolored skins.*

*These percentages to be considered separately.

No. 2 Shelled White Spanish Peanuts

3 percent for each excess 1 percent unshelled or damaged.

14 percent for each excess 1 percent of foreign material.

1/2 percent for each excess 1 percent of other varieties.

3/4 percent for each excess 1 percent of small pieces and/or small shrivels.

Shelled Runner peanuts not coming up to contract quality shall be of good delivery if within the following limitations:

	<u>No. 1 Shelled Runner Peanuts</u>	<u>No. 2 Shelled Runner Peanuts</u>
Splits	6%	
Unshelled or damaged	3-3/4%	4%
Foreign material	1/4%	1/2%
Shrivels	4%	
Other varieties	4%	2%
Small pieces and/or small shrivels		12%

But the contract price shall be reduced for each one percent and proportionately for each fraction of one percent in excess of the grades stipulated in Rule 5-2, Sec. 1 and 2 as follows:

No. 1 Shelled Runner Peanuts

- 1/2 percent for each excess 1 percent in splits.
- 3 percent for first 75 points excess unshelled or damaged, remainder at 7 percent.
- 6 percent for each excess 1 percent in foreign material.
- 1/2 percent for each excess 1 percent in other varieties.
- 3/4 percent for each excess 1 percent in shrivels.

No. 2 Shelled Runner Peanuts

- 3 percent for each excess 1 percent unshelled or damaged.
- 1/4 percent for each excess 1 percent in foreign material.
- 1/2 percent for each excess 1 percent in other varieties.
- 3/4 percent for each excess 1 percent in small pieces and/or small shrivels.

The Southeastern Peanut Association No. 2 Grade for Shelled Runner Peanuts: The No. 2 Grade is the same as U. S. No. 2 except that it allows a tolerance of "Not more than 2-1/2% by weight of unshelled or damaged peanuts.

Inspection of U. S. No. 2 Shelled Runner peanuts should be based on the U. S. Grades unless the applicant specifically requests the inspection on the basis of the Southeastern Peanut Association No. 2 Grade. All the other Association grades are exactly the same as U. S. Grades.

DATE AND TIME

- (6) The date and time that the sample was drawn, as well as the date and time that the sample was analyzed, should be shown on the certificate.

Thus: "Sample drawn February 16, 1943 3:30 p. m."

"Sample analyzed February 17, 1943 10:40 a.m."

- (7) CAR INITIAL AND NUMBER, KIND OF CAR,
WHERE INSPECTED, CONDITION OF CAR.

Refer to I. H. B. PART II.

PRODUCTS

- (8) The following factors should be reported under this heading;

1. Type of peanuts.
2. Type of container.
3. Identifying marks.
4. Quantity inspected.
5. State of origin, if known.

- (9) (1) The type will be Spanish, Runner, or Virginia. The description of these three types follows:

- (10) Spanish type which is produced from the Atlantic to the Pacific, is the most widely distributed type in the country. Georgia, Texas, Alabama, and Florida lead in production, with a limited amount produced in the Piedmont section of Virginia and North Carolina, in Oklahoma and Arkansas and small production in South Carolina, Mississippi, Missouri, and Louisiana.

The pods and kernels are smaller than the runner. The skin covering the kernel is of a brownish color as compared with the reddish color of the Virginia type, and the texture is finer than either the Virginia or Runner.

Runner Type is produced commercially over a large area in Alabama, Florida, and Georgia. The pods and kernels are smaller than the Virginia type and larger than the Spanish type. The skin covering the kernel is reddish brown, rough and thick. Practically all kernels have a blunt flattened end where they touch each other in the shell. The flavor is slightly "beanish" and the texture of the kernel is coarser than that of the Spanish. (11)

Virginia Type includes several different varieties which are all large-podded. It is thought that all originated from one variety. In some of these varieties, the plants have a bunched habit of growth while others have a running habit. The pods and kernels are larger than runners, skin rough, thick, pinkish in color when freshly shelled, but later becomes reddish to brown. A typical kernel does not have a flattened end as is the case with the runner, but nuts of this type frequently are found with flattened ends. The flavor is somewhat beanish and the texture of the kernel is inclined to coarseness. (12)

(2) Type container: Sacks will generally be used in shipping raw peanuts. It should be shown whether the sacks are new or used. (13)

(3) Identifying marks: The principal identifying marks on the sacks should be reported as they appear on the sacks. (14)

(4) Quantity Inspected: Report the number of sacks in the car or lot either as a statement on authority of the inspector or as applicant's count, warehouse records, etc. (15)

(5) State of Origin: The State of origin is generally shown in the shipper's address. In that event, it is not necessary to show the origin under the Products heading. If it is not shown in the shipper's address, it will be satisfactory to report as "Manifested as Georgia stock," "Applicant states Alabama stock," etc. (16)

Examples:

1. Shelled Spanish peanuts in new burlap sacks stenciled "S. C. O. Co., Savannah, Ga., No. 1." Applicant's count 380 sacks.

2. Shelled Runner Peanuts in used sacks branded "John Doe, Mobile, Ala. U. S. No. 1." Applicant's count 400 sacks.

3. Virginia type cleaned Unshelled Peanuts in new burlap sacks stenciled "Planter's Peanut Co., Suffolk, Va. U. S. Jumbo Hand Picked." Applicant's count 325 sacks.

4. Shelled Runner Peanuts in new sacks. No distinguishing marks. Applicant states Alabama stock, and consists of 385 sacks.

LOADING

- (17) Refer to I. H. B., PART II.

Occasionally applicants may request that the presence of live worms crawling over the sacks be reported on the certificate. In that event, when they are present, it may be reported under this heading. Thus: "Few small live worms crawling over some sacks," "few sacks," etc.

PACK

- (18) The Pack heading as a general thing, should be blocked out on peanut certificates.

TEMPERATURE

- (19) The Temperature heading should be blocked out on peanut inspections.

SIZE

- (20) The Size heading should be blocked out except on those grades, such as shelled Virginia type and unshelled stock, which have special requirements as to the count per pound and restriction on the amount that will pass through a given size screen. In that event, the count per pound as well as the percentage passing through the prescribed screen size should be reported.
- (21) To determine the count per pound, take at least 4 half pound samples from the thoroughly mixed sample. Count the number of nuts in each of these half pounds. The count per pound is based on the average number of peanuts in these 4 half pounds. After the count is made, these half pound samples should be returned to the original sample.
- (22) In determining the count for unshelled stock, one single kernel peanut should be counted as 1/2 peanut. Likewise, splits in the shelled stock should be counted as 1/2 peanut. (226.8 grams = 1/2 lb.)

Example:

1. Count average 537 per pound. 3.37% passing through 20/64 x 1 inch screen.

QUALITY

(23)

Under this heading report the following:

1. Size of official sample:
2. Size of sample analyzed.
3. Individual defects in grams and fractions of grams.
4. Percentage of individual defects.

(1) Size of Official Sample and Method of Sampling: Representative sampling is just as important as actual grade determination. If the samples are not representative, the result of the inspection is incorrect, regardless of the accuracy of the interpretation of grade factors. (24)

Samples consisting of approximately 1/4 pound from each sack, should be drawn from at least 10 percent of the sacks. The total sample for a customary carload should equal at least 3000 grams. In lots of more than the customary carload, the sample should be increased proportionately larger, using multiples of 500 grams. These samples should be drawn from various parts of the lot or car. In sampling, the inspector should note the general appearance of the individual samples so that any material difference will be observed. (25)

In markets where there is only an occasional inspection, the ordinary grain trier (about 9 inches in length) may be used in sampling shelled Runner and Spanish type peanuts. Offices which inspect peanuts frequently should be equipped with a coffee or peanut trier about 12 inches long. The one made by Jabez Burns & Bro. of New York. N. Y. and listed as "No. 1 Coffee Trier" is ideal for peanuts. In using the trier to draw samples, care should be exercised in forcing the trier in at an slightly upward angle so that the nuts will run freely through the groove. The first handful that passes through the trier should be discarded to avoid the possibility of including some split nuts that might have occurred in forcing the trier into the sack. The sample should be handled with extreme care at all times to prevent increasing the percentage of splits. (26)

The use of the trier for sampling Virginia type shelled or unshelled peanuts is not satisfactory due to the large size, shape, and variation in size. When a trier is used on shelled Virginia type there is a tendency for the larger nuts to be pushed aside so that they do not fall into the slot. A difference has been found between samples drawn by hand and those drawn by a trier. Therefore, all samples of shelled Virginia type and unshelled peanuts should be drawn by hand. In sampling by hand, it will be necessary to remove enough twine at one "ear" so that the hand will pass through the opening. Handfuls of nuts should be drawn from various parts of the sacks. Some should be taken from deep down in the sack. (27)

- (28) Drawing official sample to be mailed to office for analysis - See Remarks.

- (29)(2) Size of Sample to be Analyzed and Mixing Sample: The entire sample of 3000 grams or more, depending on number of sacks in lot, should be thoroughly mixed by hand and then by pouring from one container to another several times. After it has been thoroughly mixed, it should be spread out on the table or desk so that the nuts are not more than 1 inch in depth. For U. S. No. 1 and U. S. No. 2 Shelled Spanish, Shelled Virginia Type, unshelled, and U. S. No. 2 Runner type, the sample should be divided into 3 approximately equal parts, while U. S. No. 1 Runners should be divided into 6 approximately equal parts. One of the portions should be used in making the analysis. Naturally, it should be evenly weighed, using 1000 grams as the basis except in U. S. No. 1 Runners where 500 grams should be used. If the lot contains more than the customary carload, the sample to be analyzed should be increased proportionately in multiples of 250 grams. However, there will be no objections to the inspectors increasing the sample to be analyzed in multiples of 500 grams, when time will permit, in order to simplify figuring the percentage.

A check sample of equal weight to that analyzed should be retained for 30 days, in case of a possible appeal or other dispute, in addition to the sample analyzed.

- (30) Screening the Sample: It is very important that all inspectors should carefully check the latest grades for the size perforations of the screen to be used on each kind of peanuts. To promote uniformity in screening, not over 300 grams should be placed on the screen at one time. Shake the screen vigorously until no more nuts or pieces will pass through the openings. No attempt should be made to rub or force the nuts through by hand or by other means. Nuts that stick in the openings and do not shake through, should not be considered as undersize.

- (31) Proper Uniform Light to be Used: Peanut inspections in the past have shown the necessity for uniform light in analyzing the sample. This is particularly true when dirt is the principal factor. It is believed best to have all examinations made under uniform artificial light. For this purpose a hundred-Watt daylight bulb should be used in one of the goose-necked desk lamps which can be used directly over the sorting table at a height of about 14 inches.

(3) Defects: After the sample has been carefully screened, segregate both the screenings, and those which do not pass through the screen, into proper classification. Remember that individual nuts cannot be scored in two classifications. Small shriveled, split, or discolored nuts which are also damaged should be classified with those damaged.

(32)

In all shelled stock, all defects found should be listed on the certificate. These defects should be listed in the order in which they appear in the tolerance.

In cleaned, unshelled Virginia type the total defects (percentage) should be listed followed by the word "including," and then report the percentage of individual defects in which the grade tolerance definitely sets a limitation tolerance. Example: "Total 15.84% defects, including 4.78% damaged kernels and .76% dirt and foreign material, remainder defects consist mostly of discoloration, paper ends, pops, cracked and broken shells."

Other Varieties: Kernels of other varieties which are conspicuous should be scored against grade. This will apply to such varieties as Runners or other equally conspicuous varieties mixed with White Spanish. The inspector should be careful not to score White Spanish kernels as other varieties simply because they have a pink color or are mottled with red, which is a common varietal characteristic. Other varieties will occasionally be found mixed with Virginia type peanuts.

(33)

Split or Broken Kernels: Split peanuts are the completely separated halves of peanut kernels. Broken kernels are those which have a considerable portion of the kernel broken off. Pieces of broken kernels are to be included with the splits under this heading in the U. S. Extra Large Virginia, Medium Virginia, No. 1 Virginia, No. 1 Spanish, and No. 1 Runner.

(33)

Small Shriveled: Shriveled kernels are immature peanuts which have shriveled in the drying process. Small shriveled peanuts are objectionable because of the inability of candy and peanut butter manufacturers to completely blanch them. The larger shriveled peanuts usually release their skins in the roasting process. Therefore, it has been necessary to fix the size of small shriveled peanuts which are objectionable in U. S. No. 1 and U. S. No. 2 Spanish; U. S. No. 1 and U. S. No. 2 Runner; U. S. Splits and U. S. No. 2 Virginia type. In the other Virginia type grades small shrivels are covered in the limitation tolerance under the percentage passing through a prescribed screen size.

(35)

In those grades which list small shriveled as a definite grade factor, only the small shriveled that pass through the prescribed screen should be scored as such. The small plump kernels that pass through the screen should be returned to the sample. Shriveled peanuts which do not pass through the screen should be ignored.

c Samples furnished each office should be carefully studied by inspectors to determine where to draw the line between small plump and small shriveled nuts.

- (36) Unshelled or Damaged constitutes the most serious class of defects, with the exception of foreign material. Nuts that are damaged should be scored as damaged even though they may be split, broken, shriveled, or noticeably discolored. Naturally they should be scored only once. Discolored peanuts which show a damaged appearance should have the skin slipped or lifted to determine whether it is actually damaged or just discolored.
- (37) Cutting to Determine Damage: Spanish and Virginia type peanuts in certain seasons frequently show damage that is not always readily apparent externally. Peanuts which are rancid, decayed, or moldy to an extent visible externally are defined as damaged. Sometimes peanuts which are moldy, rancid, or decayed internally do not have an external appearance that would clearly indicate such damage but the appearance is such as to cause the inspector to question their soundness. Such peanuts should be cut to avoid the possibility of scoring nuts which are not actually damaged. However, inspectors are cautioned to cut or remove the skins only of kernels that have a doubtful appearance.
- (38) Cut Samples: In the U. S. Grades for Shelled Runner peanuts under the definition of damage, the word "visible" is omitted. Therefore, the entire sample to be analyzed should be cut. This policy is necessary for Runners as they frequently show internal damage which is not apparent externally.
- (39) Moldy Kernels: Peanuts affected by mold are defined as damaged. Surface mold visible to the naked eye should be scored as damage. However, the term "moldy" should not be used on the certificate, as moldy is not used in the grade, but is listed under the definition of damage.
- (40) Superficial Yellow Staining: Occasionally peanuts showing a yellowish staining between the halves or just beneath the skin will be observed in the sample. This yellowish staining is generally confined to the surface and does not penetrate the nut. If it is a pale or light yellow superficial discoloration, it should not be scored as damage. However, if the yellow is vivid, or of a brownish cast and of very objectionable appearance, it should be classed as damage.
- (41) Kernels with Oily Appearance: Peanut kernels may frequently show oily appearance a short time before becoming rancid, or the oily appearance may be due to not being completely cured. Inspectors should frequently taste portions of these oily nuts to determine whether they are actually rancid. With a little experience in tasting, inspectors will be able to determine quite accurately whether the nut is rancid. Remember that the oily appearance alone does not justify scoring as damage.

Worm Damage: In the shelled Spanish and Runner grades worm damage is scored and reported under the heading of damage, (42) while in the shelled Virginia grades there is a specific tolerance for worm cuts. Therefore, damage by worm cuts for shelled Virginia grades should be reported separately on the certificate.

Slight or superficial worm cuts with no frass present should not be scored as damage. Deep worm holes or cuts and superficial worm cuts which have frass present should be scored against all grades.

Foreign Material is probably the most serious defect of (43) peanuts, especially stones in shelled stock used in the manufacture of peanut candy and peanut butter. All stones, pieces of shells, pieces of vines, dirt, and other foreign material should be scored as foreign material.

In working with 500 or 1000 gram samples, it is possible for the presence of one or two small stones to exceed the tolerance for foreign material (.1%). When this situation occurs, the inspector should examine an additional 1000 grams to determine the percentage of foreign material. In such cases, the certificate should be worded as follows:

"Foreign material (based on 2000 gram sample): $\frac{\text{Grams}}{1.6}$ $\frac{\text{Percent}}{0.8}$ "

Discoloration is a grade factor in Spanish U. S. No. 1, (44) Virginia type U. S. Extra Large, U. S. Medium, and U. S. No. 1 shelled stock. Discoloration of the skin is not a grade factor in shelled Runner peanuts.

Discoloration should be divided into two classes: (1) noticeably discolored, (2) badly discolored, in accordance with the grades. Inspectors should check the definition of these terms in the grades. Attention is called to the fact that more than 50% of the surface must show bluish or black discoloration in the Spanish grade before it can be scored as badly discolored. Brown or dark brown discoloration affecting more than 50% of the surface cannot be scored as badly discolored but should be scored as noticeably discolored.

The following, while not of good color, are not to be counted as discoloration within the meaning of the grades:

1. Peanuts showing a light or pale color and not otherwise damaged.

2. A brown streak or line extending the length of the peanut is not to be confused with discoloration, as such marking is frequently characteristic of White Spanish.

3. A red or pinkish tint on the embryo end of the peanut.

4. A black spot at the embryo end of the peanut, unless very noticeably large.

Badly discolored should be included with the noticeably discolored in reporting the number of grams and percentage on the certificate. Then in reporting the badly discolored it should be followed with a parenthetical statement "included in noticeably discolored." Thus:

Noticeably discolored - - - - -

Badly discolored (included with noticeably discolored) - - - - -

(45) Unshelled, Cleaned Virginia Type: The defects of unshelled, cleaned Virginia type are largely cracked or broken shells, discolored shells, pops, paper ends and damaged kernels. A portion of the tolerance is allowed for damaged kernels. The definitions of these defects are written in the grades.

(46) The damaged kernels in this class of stock are largely worm injury and are usually found in peanuts with injured shells. The worm cannot enter a peanut that has an uninjured shell. A small crack, puncture, or other injury that penetrates through the shell will allow the worm to enter. Dirty kernels will only be found in cracked or injured shells which allow the dirt to sift into the shell. Generally it will be necessary to shell only the peanuts with injured shells to determine whether the kernels are damaged. However, all doubtful specimens should be shelled. Remember that one damaged kernel justifies scoring the entire pod including the shell.

(47) Damage by Cracked or Broken Shells: Under the definition of damage within the grade "cracked or broken shells" should be scored. There is a possibility of insect infestation and the possible release of the kernels through the cracked or broken shells into the roaster during the roasting process. Generally when shells are cracked or broken, the injury is such that visual examination is sufficient to determine the extent of the injury. Sometimes, however, the injury is in the form of circular punctures of varying sizes caused by the picker points as the peanuts pass through the picking machine; or it may be in the form of small, dark, round holes which have the appearance of Wireworm or grass root injury. These types of injury may extend only part way into the shell wall and yet have the appearance of extending through the wall. Such peanuts are deceptive and unless it is clearly evident that the injury extends through the wall they should not be scored. To ascertain the extent of the injury, it may be necessary to apply the point of a pencil or similar instrument to the injury but in so doing pressure should not be applied.

In some cases a closed hair-line crack may be observed at one end of the peanut shell. Such peanuts should not be scored against the grade, and pressure should not be applied to determine the extent of the crack. If it is necessary to apply pressure to determine whether the crack extends through the shell, it should be passed.

Discoloration of Cleaned Unshelled Virginia Type: Discoloration generally occurs during the curing process in the stack, after digging. The amount and severity will depend upon the weather (48) during the curing period. If the peanuts are subjected to frequent rains or heavy dews during the period that they are in stacks, they mildew, especially the nuts near the outside top of stack.

In the cleaning process, talc powder or a similar material is used in covering this discoloration of the shells. The amount of discoloration in cleaned stock will depend to a certain extent upon the amount of talc powder used and the thoroughness with which applied.

In the inspection, this talc powder should not be removed in determining whether the shells are damaged by discoloration. For the definition of damaged by discoloration, see U. S. Grades.

Shape and Singles in Cleaned Unshelled Virginia Type: As a (49) general policy, no mention should be made on the certificate as to singles or misshapen peanuts affecting the general appearance of the lot. Some singles and misshapen peanuts are to be expected in all lots. Singles are definitely recognized in the grade and there is no restriction as to shape. Statements such as: "General appearance materially affected by considerable percentage of singles and misshapen peanuts" definitely should not be made. In the event the applicant specifically requests such statements, the percentage of singles and badly misshapen peanuts may be reported without any reference to the general appearance.

(4) Percentage of Defects: After weighing the defective nuts of (50) the various classes, the percentage of such should be determined. The percentage should be carried to two decimal places, thus: 1.76%.

Example:

If 16.4 grams of splits are found in a 1000 gram sample:

1000)	16.4000	(.0164 or 1.64%
:	10.00	:
:	6.400	:
:	6.000	:
:	.4000	:
:	.4000	:

In weighing the foreign material and defective nuts of the various classes, the inspector should use the balances provided for this purpose. These balances read in terms of metric weight.

Computation Table for Use in Inspection of Peanuts

Basis of 1,000 grams examined :	Basis of 500 grams examined
<p>1. 100% pure</p> <p>2. 99% pure</p> <p>3. 98% pure</p> <p>4. 97% pure</p> <p>5. 96% pure</p> <p>6. 95% pure</p> <p>7. 94% pure</p> <p>8. 93% pure</p> <p>9. 92% pure</p> <p>10. 91% pure</p> <p>11. 90% pure</p> <p>12. 89% pure</p> <p>13. 88% pure</p> <p>14. 87% pure</p> <p>15. 86% pure</p> <p>16. 85% pure</p> <p>17. 84% pure</p> <p>18. 83% pure</p> <p>19. 82% pure</p> <p>20. 81% pure</p> <p>21. 80% pure</p> <p>22. 79% pure</p> <p>23. 78% pure</p> <p>24. 77% pure</p> <p>25. 76% pure</p> <p>26. 75% pure</p> <p>27. 74% pure</p> <p>28. 73% pure</p> <p>29. 72% pure</p> <p>30. 71% pure</p> <p>31. 70% pure</p> <p>32. 69% pure</p> <p>33. 68% pure</p> <p>34. 67% pure</p> <p>35. 66% pure</p> <p>36. 65% pure</p> <p>37. 64% pure</p> <p>38. 63% pure</p> <p>39. 62% pure</p> <p>40. 61% pure</p> <p>41. 60% pure</p> <p>42. 59% pure</p> <p>43. 58% pure</p> <p>44. 57% pure</p> <p>45. 56% pure</p> <p>46. 55% pure</p> <p>47. 54% pure</p> <p>48. 53% pure</p> <p>49. 52% pure</p> <p>50. 51% pure</p> <p>51. 50% pure</p> <p>52. 49% pure</p> <p>53. 48% pure</p> <p>54. 47% pure</p> <p>55. 46% pure</p> <p>56. 45% pure</p> <p>57. 44% pure</p> <p>58. 43% pure</p> <p>59. 42% pure</p> <p>60. 41% pure</p> <p>61. 40% pure</p> <p>62. 39% pure</p> <p>63. 38% pure</p> <p>64. 37% pure</p> <p>65. 36% pure</p> <p>66. 35% pure</p> <p>67. 34% pure</p> <p>68. 33% pure</p> <p>69. 32% pure</p> <p>70. 31% pure</p> <p>71. 30% pure</p> <p>72. 29% pure</p> <p>73. 28% pure</p> <p>74. 27% pure</p> <p>75. 26% pure</p> <p>76. 25% pure</p> <p>77. 24% pure</p> <p>78. 23% pure</p> <p>79. 22% pure</p> <p>80. 21% pure</p> <p>81. 20% pure</p> <p>82. 19% pure</p> <p>83. 18% pure</p> <p>84. 17% pure</p> <p>85. 16% pure</p> <p>86. 15% pure</p> <p>87. 14% pure</p> <p>88. 13% pure</p> <p>89. 12% pure</p> <p>90. 11% pure</p> <p>91. 10% pure</p> <p>92. 9% pure</p> <p>93. 8% pure</p> <p>94. 7% pure</p> <p>95. 6% pure</p> <p>96. 5% pure</p> <p>97. 4% pure</p> <p>98. 3% pure</p> <p>99. 2% pure</p> <p>100. 1% pure</p> <p>101. 0% pure</p>	<p>1. 100% pure</p> <p>2. 99% pure</p> <p>3. 98% pure</p> <p>4. 97% pure</p> <p>5. 96% pure</p> <p>6. 95% pure</p> <p>7. 94% pure</p> <p>8. 93% pure</p> <p>9. 92% pure</p> <p>10. 91% pure</p> <p>11. 90% pure</p> <p>12. 89% pure</p> <p>13. 88% pure</p> <p>14. 87% pure</p> <p>15. 86% pure</p> <p>16. 85% pure</p> <p>17. 84% pure</p> <p>18. 83% pure</p> <p>19. 82% pure</p> <p>20. 81% pure</p> <p>21. 80% pure</p> <p>22. 79% pure</p> <p>23. 78% pure</p> <p>24. 77% pure</p> <p>25. 76% pure</p> <p>26. 75% pure</p> <p>27. 74% pure</p> <p>28. 73% pure</p> <p>29. 72% pure</p> <p>30. 71% pure</p> <p>31. 70% pure</p> <p>32. 69% pure</p> <p>33. 68% pure</p> <p>34. 67% pure</p> <p>35. 66% pure</p> <p>36. 65% pure</p> <p>37. 64% pure</p> <p>38. 63% pure</p> <p>39. 62% pure</p> <p>40. 61% pure</p> <p>41. 60% pure</p> <p>42. 59% pure</p> <p>43. 58% pure</p> <p>44. 57% pure</p> <p>45. 56% pure</p> <p>46. 55% pure</p> <p>47. 54% pure</p> <p>48. 53% pure</p> <p>49. 52% pure</p> <p>50. 51% pure</p> <p>51. 50% pure</p> <p>52. 49% pure</p> <p>53. 48% pure</p> <p>54. 47% pure</p> <p>55. 46% pure</p> <p>56. 45% pure</p> <p>57. 44% pure</p> <p>58. 43% pure</p> <p>59. 42% pure</p> <p>60. 41% pure</p> <p>61. 40% pure</p> <p>62. 39% pure</p> <p>63. 38% pure</p> <p>64. 37% pure</p> <p>65. 36% pure</p> <p>66. 35% pure</p> <p>67. 34% pure</p> <p>68. 33% pure</p> <p>69. 32% pure</p> <p>70. 31% pure</p> <p>71. 30% pure</p> <p>72. 29% pure</p> <p>73. 28% pure</p> <p>74. 27% pure</p> <p>75. 26% pure</p> <p>76. 25% pure</p> <p>77. 24% pure</p> <p>78. 23% pure</p> <p>79. 22% pure</p> <p>80. 21% pure</p> <p>81. 20% pure</p> <p>82. 19% pure</p> <p>83. 18% pure</p> <p>84. 17% pure</p> <p>85. 16% pure</p> <p>86. 15% pure</p> <p>87. 14% pure</p> <p>88. 13% pure</p> <p>89. 12% pure</p> <p>90. 11% pure</p> <p>91. 10% pure</p> <p>92. 9% pure</p> <p>93. 8% pure</p> <p>94. 7% pure</p> <p>95. 6% pure</p> <p>96. 5% pure</p> <p>97. 4% pure</p> <p>98. 3% pure</p> <p>99. 2% pure</p> <p>100. 1% pure</p> <p>101. 0% pure</p>

Grams	Percent	Grams	Percent	Grams	Percent	Grams	Percent
.1	.01	17	1.7	.1	.02	7	1.4
.2	.02	18	1.8	.2	.04	8	1.6
.3	.03	19	1.9	.3	.06	9	1.8
.4	.04	20	2.0	.4	.08	10	2.0
.5	.05	21	2.1	.5	.10	11	2.2
.6	.06	22	2.2	.6	.12	12	2.4
.7	.07	23	2.3	.7	.14	13	2.6
.8	.08	24	2.4	.8	.16	14	2.8
.9	.09	25	2.5	.9	.18	15	3.0
1	.1	26	2.6	1	.2	16	3.2
2	.2	27	2.7	2	.4	17	3.4
3	.3	28	2.8	3	.6	18	3.6
4	.4	29	2.9	4	.8	19	3.8
5	.5	30	3.0	5	1.0	20	4.0
6	.6	31	3.1	6	1.2		
7	.7	32	3.2				
8	.8	33	3.3				
9	.9	34	3.4				
10	1.0	35	3.5				
11	1.1	36	3.6				
12	1.2	37	3.7				
13	1.3	38	3.8				
14	1.4	39	3.9				
15	1.5	40	4.0				
16	1.6						

Examples of Quality Statement:

(52)

1. (Shelled U. S. No. 1 Spanish - customary carload).

of 3000 gram sample drawn, 1000 grams examined contained the following:

	<u>Grams</u>	<u>Percentage</u>
Other varieties	2.3	.23
Split or broken kernels	18.6	1.86
Small shriveled	15.5	1.55
Damaged	6.3	.63
Foreign material	.2	.02
Noticeably discolored	7.1	.71
Badly discolored (included in noticeably discolored)	.8	.08

2. (Shelled U. S. No. 1 Spanish, carload including 400 sacks or more),

Of 4000 gram sample drawn, 2000 grams examined contained the following:

	<u>Grams</u>	<u>Percentage</u>
Split or broken	22.2	1.11
Small shriveled	7.1	.36
Unshelled or damaged	12.0	.60
Noticeably discolored	6.8	.34
Badly discolored (included in noticeably discolored)	.4	.02

3. (Shelled U. S. No. 1 Runner - customary carload).

Of 3000 gram sample drawn, 500 grams examined contained the following:

	<u>Grams</u>	<u>Percentage</u>
Other varieties	4.0	.80
Split or broken kernels	12.5	2.50
Small shriveled	6.7	1.34
Unshelled or damaged	11.2	2.24

4. (Shelled U. S. No. 2 Spanish - customary carload).

Of 3000 gram sample drawn, 1000 grams examined contained the following:

	<u>Grams</u>	<u>Percentage</u>
Other varieties	0.0	0.0
Small pieces or small shriveled	35.4	3.54
Unshelled or damaged	10.9	1.09

5. (Shelled U. S. No. 2 Runner - customary carload).

Of 3000 gram sample drawn, 1000 grams examined contained the following:

	<u>Grams</u>	<u>Percentage</u>
Other varieties	0.0	0.0
Small pieces or small shriveled	15.7	1.57
Damaged	14.6	1.46
Foreign material	1.5	.15

6. (Shelled U. S. Extra Large Virginia - $1\frac{1}{2}$ carloads).

Of 4500 gram sample drawn, 1500 grams examined contained the following:

	<u>Grams</u>	<u>Percentage</u>
Other varieties	8.0	.53
Split or broken kernels	24.7	1.65
Noticeably discolored	15.0	1.00
Badly discolored - (included with noticeably discolored)	3.4	.23
Damaged by worm cuts	17.0	1.13
Unshelled or damaged by other than worm cuts	5.5	.37

7. (Shelled U. S. Virginia Splits - customary carload).

Of 3000 gram sample drawn, 1000 grams examined contain the following:

	<u>Grams</u>	<u>Percentage</u>
Splits	922.6	92.26
Small shriveled or small pieces	8.8	.88
Damaged by worm cuts	12.3	1.23
Unshelled or damaged other than by worm cuts	11.2	1.12
Foreign material	1.4	.14

8. (Shelled U. S. No. 2 Virginia).

Of 3000 gram sample drawn, 1000 grams examined contained the following:

	<u>Grams</u>	<u>Percentage</u>
Splits	365.8	36.58
Other varieties	18.1	1.81
Small shriveled or small pieces	19.7	1.97
Damaged by worm cuts	8.5	.85
Damaged other than by worm cuts	6.6	.66
Foreign material	1.2	.12

9. (Unshelled Cleaned Virginia Type U. S. Jumbo Hand Picked - customary carload).

Of 3000 gram sample drawn, 1000 grams examine average 9.65% defects, including 3.26% damaged kernels and .39% foreign material, remainder defects consist mostly of discolored shells, cracked or broken shells and paper ends.

10. (Unshelled Cleaned Virginia Type, U. S. Fancy Hand Picked - $1\frac{1}{2}$ carloads).

Of 4500 gram sample drawn, 1500 grams examined average 10.89% defects consisting mostly of discolored shells, cracked or broken shells, pops, paper ends and including 1.54 damaged kernels and .15% dirt and foreign material.

CONDITION

(53)

This heading should be blocked out on all peanut certificates.

GRADE

(54)

Refer to I. H. B., PART II.

Under this heading a definite statement pertaining to the grade of the lot should be made. Whenever a lot is reported as failing to meet the requirements of a certain grade, the reason for its failure to grade should be given.

Examples:

1. (Spanish).

Fails to grade U. S. No. 1 account unshelled or damaged in excess of tolerance.

2. (Runners).

U. S. No. 1.

3. (Shelled Virginia type).

Fails to grade U. S. Extra Large account percentage passing through 20/64 x 1 inch screen and account exceeding 512 count per pound.

4. (Unshelled Cleaned Virginia Type).

Fails to grade U. S. Jumbo Hand Picked account defects in excess of tolerance.

5. (Unshelled Cleaned Virginia Type).

Fails to grade U. S. Fancy Hand Picked account exceeding 225 count per pound.

S A M P L E TO BE RETAINED FOR 30 DAYS

(55)

After the defective nuts have been segregated from the sample, they should be weighed and placed in envelopes. The weight in grams and tenth grams should be written on the envelopes along with the car number. These envelopes, check samples, and sample analyzed should be placed in containers provided for that purpose and retained in the office for at least 30 days.

SIGNING CERTIFICATE

(56)

When one inspector samples the lot and another inspector analyzes the sample, both inspectors should sign the certificate except when F. P. I. 77 has been issued.

APPEAL INSPECTIONS

(57)

Appeal inspections may be requested by any financially interested party either because they question the accuracy of the analysis or the representativeness of the sample on which the analysis was based. All appeal inspections requested within ten days from the date of the original inspection should be complied with. If more than ten days have elapsed between the date of the original inspection and the request for the appeal, it should be handled as a new inspection

unless there are special circumstances to justify the appeal. In that event, all facts pertaining to the request should be submitted to the Washington office for a decision.

In making appeal inspections, the sample previously analyzed should be reviewed, and an entirely new sample drawn from not less than 10 percent of the sacks in the lot. If it appears that the quality is very irregular, the percentage should be increased to 12 to 15 percent of the sacks. The same general procedure as used in making a regular inspection should be followed. The certificate covering the appeal should be made out in the regular way, with the following exceptions: If the review of the original sample shows no substantial error in the original analysis, the following statement should be made under Remarks: "Original sample of this lot inspected (Date) has been reviewed, and analysis as reported on the previous certificate No. ; copy of which is attached hereto, has been found correct."

In reviewing the original sample, nuts which are on the borderline should remain in the classification where they were originally placed. Only when it is very evident that a mistake has been made in the classification should nuts be changed from one class to another.

One inspector may declare the original analysis correct but it should be declared incorrect only by two inspectors, one of whom may be the inspector who made the original analysis. If the review of the original sample shows the original certificate to be incorrect, two inspectors should analyze the new sample and sign the certificate. Under Remarks the following statement should be made: "This certificate supersedes certificate No. -----Dated-----which was previously issued on this shipment."

The fee on appeals shall be twice the original charge when the analysis is declared correct, even though the new sample may show a substantial difference in percentages of the various grade factors. There shall be no charge when the analysis of the first sample is declared incorrect.

(58)

OFFICIAL SAMPLING

The new S. R. A. 93, third revision, contains a provision for official sampling in Section 51.18. This section has been added to provide for sampling by one inspector, and the inspection and certification by another, such as is frequently necessary in the case of peanuts when a sample is sent to Washington or to a Regional office for analysis.

Samples may be officially drawn by any duly authorized inspector and delivered or shipped for analysis and certification to the nearest designated market or to such designated market as shall be directed by the Food Distribution Administration. In this sampling, F. P. I. 77 Rev. shall be used. All supervisors and market inspectors should be governed by the following instructions:

1. Immediately after the sample is drawn the inspector shall issue the F. P. I. 77 in quadruplicate; the original and two copies to be shipped in the container with the sample to the designated market, the other copy to be retained by the authorized inspector drawing the sample.

Market inspectors when inspecting officially drawn samples should show under Remarks "The sample covered by this certificate was officially drawn by _____ on _____ at _____ as shown on Certificate of Sampling No. _____ attached hereto."

MOISTURE CONTENT

When applicants specifically request a report on the moisture content, the usual inspection should be made except that an additional sample of approximately 500 grams should be drawn. This additional 500 gram sample may either be forwarded to the Washington office where it will be turned over to the Processed Food Laboratory for a moisture content determination, or the inspector may arrange with the local office of the Processed Food Section, for moisture determination, providing there is one in that market. There will be no additional charge for this service.

This information should be reported under the Quality heading, thus: "Moisture content 8%." Then the statement should be made under Remarks that the percentage of moisture content was determined by the Processed Food Section.

REMARKS

Refer to I. H. B., PART II.

Examples:

1. Penna. T. R. records show stock unloaded from car PRR-184008.
2. Merchant Warehouse Co. records show stock unloaded from car A. C. L. 30485 under lot No. 42456.
3. Eastern S. S. Company records show stock ex. car SAL-42586 unloaded from S. S. _____.